**Western Sydney Region RTO**

**Assessment Package**

**Package Overview for Assessors**

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| **Package Number**  **Package Title** | Certificate II in Hospitality  SIT20207 | |
| **Training Package** | Hospitality SIT20207 | |
| **Unit(s) /Elements to be assessed by this package:** | **Prepare and serve non-alcoholic beverages SITHFAB010B**  1.Prepare and serve a range of non-alcoholic drinks.  (Performance criteria 1.1 – 1.5)  2**.** Use, clean and maintain equipment and machinery for non-alcoholic drinks. (Performance criteria 2.1-2.3) | |
| **Evidence being provided for;** | **Prepare and serve non-alcoholic beverages SITHFAB010B** | |
| **Package contents and information for assessors** | **Page 2** | The Assessment Notice includes the **activity description** andis provided to students. The assessor should include the date(s) of the assessment tasks. |
| **Page 3** | Teachers Observation Sheet |
| **Page 4** | Third party Evidence Sheet |
| **Page 5** | Assessment Feedback Form |
| **Equipment and/or resources required** | Copy observation Sheet for each student and date when the observation occurred. | |
| **Other comments** | Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended, for example:  SITHFAB003AServe food and beverage to customers | |

**Western Sydney Region**

**Vocational Education and Training**

**Assessment Notice**

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| **VET Framework: Hospitality** | |
| **Assessor / Teacher:** | |
| **Unit of competency:**  **Prepare and serve non-alcoholic beverages SITHFAB010B** | |
| **Date Given : Due Date:** |
| Employability Skills are incorporated into this task. |

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| **Student Instructions**  **Part 1 Cold beverages**  You are to prepare a beverage which uses the build method, shaken method, a milkshake maker, and a beverage which uses a blender. The production of the four beverages requires you to demonstrate those skills and activities needed to prepare the ingredients, work area and machine for service as well as to clean the work area and machine. Throughout your assessment you will be observed by a Hospitality teacher who will mark off skills demonstrated satisfactorily on an Evidence portfolio sheet. Cold beverage assessment will occur during week \_\_\_\_ Term\_\_\_\_\_  **Part 2 Other Options**  The option is available for students who work in establishments where a variety of cold beverages are served to provide evidence through a third party evidence report or workplace observation checklist to be RPL for the practical component of the assessment. |

**Teachers Observation Sheet**

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Candidate name: | |  |  | | | | | |
| Unit of competency | |  | **SITHFAB010A: Prepare and serve non-alcoholic beverages** | | | | | |
|  | Instructions for the Student | | | | | | | |
|  | 1. During nominated practical experiences demonstrate appropriate hygiene, safety  procedures and appropriate mise-en-place for the non-alcoholic beverages chosen.  2. Your assessor will place their initials and date in a box to show that you completed each aspect of the task to the standard expected in the enterprise. | | | | | | | |
|  | **Practical observation checklist** | | | | | | | |
| Did the candidate…. | | | | Students make a beverage using the built method | Students make a beverage using the shaken method | Students make a beverage using milkshake maker | Students make a beverage using blender |
| Organise and prepare work areas in accordance with safety and hygiene practices. | | | |  |  |  |  |
| Select and assemble the correct ingredients for the style of drink | | | |  |  |  |  |
| Prepare the drink according to standard recipe, customer requests and within required time frame | | | |  |  |  |  |
| Presenting drinks attractively | | | |  |  |  |  |
| Complete the mise en place for beverage service and to store commodities appropriately | | | |  |  |  |  |
| Clean all machinery and equipment using appropriate cleaning methods and products, following the required occupational health and safety and enterprise requirements | | | |  |  |  |  |

**Third party evidence report**

Training Package: SIT07 Tourism, Hospitality and Events

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| **Candidate’s name:** |  |
| **Third party evidence provided by:** | **SITHFAB010A: Prepare and serve non-alcoholic beverages** |
| **Relationship to candidate:** |  |
| **Workplace:** |  |
| **Work Activity** | Prepare and serve non-alcoholic beverages in relation to customer requests, using and maintaining the necessary equipment and machinery. |
| **Unit(s) of Competency** | Prepare and serve non-alcoholic beverages |
| **Instructions:**  As part of the assessment for the Unit(s) of Competency listed above, we are seeking evidence to support a judgement about the candidate’s competence. As part of the process of gathering evidence of competence, we are seeking reports from the supervisor and other people who work closely with the candidate.  We would like you to complete this report. We value your contribution and ask that you answer the questions honestly. | |

| **Does the candidate consistently meet your enterprise’s performance standards for:** | **Yes** | **No** |
| --- | --- | --- |
| * Selecting and assembling the correct ingredients for the style of drink |  |  |
| * Preparing the drink according to standard recipe, customer requests and within required time frame |  |  |
| * Presenting drinks attractively |  |  |
| * Completing the mise en place for beverage service and to store commodities appropriately |  |  |
| * Cleaning all machinery and equipment using appropriate cleaning methods and products, following the required occupational health and safety and enterprise requirements |  |  |

| Signed by the assessor: |  | Date: |
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**Assessment Feedback**

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| **VET Framework:** Hospitality | |
| **Assessor / Teacher:** | |
| **Student:** | |
| **Unit of competency:** Prepare and serve non-alcoholic beverages SITHFAB010B | |
| **Evidence provided for: Practical Observation / Third Party Evidence** | |
| **Due Date: Date Received:** |

**Overall Result: Competent/Not Yet Competent**

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| --- | --- | --- |
| **Unit Code** | **Elements of Competency** | **Competent/Not Yet Competent** |
| Prepare and serve non-alcoholic beverages SITHFAB010B | 1 Prepare and serve a range of non-alcoholic drinks. (Performance criteria 1.1 – 1.5) |  |
| 2 Use, clean and maintain equipment and machinery for non-alcoholic drinks.  (Performance criteria .21-2.3) |  |

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| **Assessor / Teacher Comment:**  **Signature:**  ……………………………………………………………………….. **Date**: . |
| **Student Comment:**  **Signature:**  ……………………………………………………………………….. **Date**: |